

APPLE PIE SPICE, True Cinnamon

## HONEY OAT SPICE BARS



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FEATURING  
OUR APPLE PIE SPICE

Here is an easy to make spice bar that is lightly sweetened with a little bit of honey. The spices used - Apple Pie Spice and True Cinnamon - provide just the right flavors for this yummy treat. There are no eggs in this bar, so it's also vegan - friendly. It's just a simple and delicious snack bar. Enjoy!

### Ingredients:

- |                           |                               |
|---------------------------|-------------------------------|
| 1 1/2 cups flour          | 1 1/2 cups quick-cooking oats |
| 1/2 tsp salt              | 1 cup butter (softened)       |
| 1/2 tsp True Cinnamon     | 1/3 cup honey                 |
| 1 1/2 tsp Apple Pie Spice | 1 tsp almond extract          |
|                           | 1 cup butterscotch chips      |

**DIRECTIONS :** Preheat oven to 350 degrees. Blend together the flour, oats, salt, Apple Pie Spice and True Cinnamon. In a separate bowl, cream together the butter, honey and extract. Combine the flour mixture with the butter mixture. Fold in the butterscotch chips. Press the dough into a 9 inch (ungreased) baking pan. Bake in the preheated oven for 20 minutes or until light golden. Cool in the pan and then cut into bars.

ALL PURPOSE / GARLIC SALT / GARLIC SESAME & HERB

## Zucchini - Corn Fritters



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FEATURING  
OUR GARLIC SESAME & HERB

Fresh zucchini and corn are mixed together in a perfectly spiced batter for this delicious, old southern dish. Garlic Salt, and the Garlic & Herb and All Purpose blends are added to complement the flavors of both the zucchini and corn. They are wonderful as a side dish or a vegetarian meal. Mmm - zucchini love!

### Ingredients:

- |                               |                                           |
|-------------------------------|-------------------------------------------|
| 1 cup flour                   | 1 egg                                     |
| 1/2 Tblspn baking powder      | 2 Tblspns butter, melted                  |
| 1 tsp All Purpose             | 1 1/4 cup grated zucchini                 |
| 1/2 tsp Garlic Salt           | Kernels from a large ear of (cooked) corn |
| 1 Tblspn Garlic Sesame & Herb | 1/2 cup shredded sharp cheddar cheese     |
| Fresh ground pepper,          | Oil for frying                            |
| 1/2 cup milk                  | Fresh Parsley for garnish                 |

**DIRECTIONS:** Mix together in a bowl: flour, baking powder, spices, and pepper. In a separate bowl mix together: egg, milk and butter. Combine the flour mixture with the egg mixture. Stir in the grated zucchini, corn and cheese. Let dough refrigerate for about 30 minutes before frying. Drop small amounts of the batter (about 3 inch wide clumps) onto a hot skillet with the bottom covered with oil. Fry for about 2-3 minutes on each side, until golden. Serve immediately.